



DOMAINE AMELIE & CHARLES SPARR

Riesling Grand Cru Brand 'Legende'

While Alsace's latest winemaking generation has deep roots in this historic region, they're not afraid to do things differently, to show the world the real potential of this charmed corner of France. Charles Sparr can trace his negociant-vigneron family tree back 12 generations; Amelie hails from the Barmès-Buecher winemaking clan, natives of Wettolsheim. This young couple started their own domaine with a few small parcels in 2017, their goal to create true wines of terroir according to biodynamics. Their beautiful wines are what Alsace can and should always be: terroir-driven, bone dry, endlessly exciting.



WINERY: Domaine Amelie & Charles Sparr

WINEMAKER: Charles Sparr

ESTABLISHED: 2017

REGION: FRANCE • Alsace • Wettolsheim

APPELLATION: Alsace Grand Cru AOC

BLEND: 100% Riesling

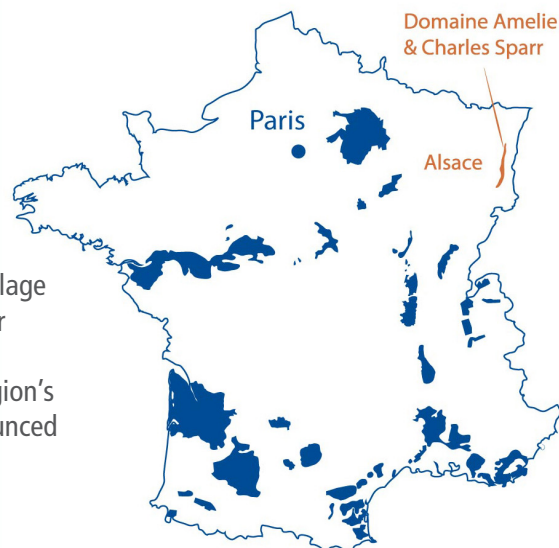
VINEYARDS: Estate vines in grand cru 'Brand' on granite soils, in the village of Turckheim. The family purchased their six-acre plot in the 1960s; their parcel sits directly next to Zind-Humbrecht's vines in 'Brand.' Facing full south at 900 feet in altitude. Brand means "burned" and thus is the region's "Côte Rôtie," delivering a complex and expressive Riesling with a pronounced core of stone fruits.

AGE OF VINES: 10 to 40 year

WINEMAKING: Full-cluster press; cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged 18 months on fine lees in tank.

TASTING IMPRESSIONS: Aromas of ripe lemon and grapefruit peel, blossom, yellow peach, sea salt. Medium-bodied yet richly textured; more stone fruits, fresh citrus notes on the finish.

PAIRING SUGGESTIONS: Grilled spring vegetables; roasted chicken with herbs; cracked crab or fresh lobster



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